



Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A method of producing a xanthohumol-concentrated hop extract, wherein ~~the a~~ xanthohumol-containing concentrated hop extract is extracted from a xanthohumol-containing hop raw material by highly compressed CO₂ as a solvent at pressures above 500 bar and at temperatures above 60°C.

2. (Original) A method according to claim 1, wherein extraction takes place at pressures between 600 and 1000 bar and at temperatures between 70 and 90°C.

3. (Currently Amended) A method according to claim 1,

wherein hop pellets, which have been pre-extracted with ~~usual~~, supercritical CO₂ at 200 to 300 bar and 40 to 60°C, are used as hop raw material, the hop pellets being subjected to subsequent extraction with CO₂ at 600 to 1000 bar and at 60 to 90°C to produce dissolved ingredients including xanthohumol-concentrated hop extract and an extraction residue, after which said dissolved ingredients are separated

~~together with the xanthohumol concentrated hop extract~~ from the extraction residue.

4. (Original) A method according to claim 3, wherein the subsequent extraction takes place at pressures of up to 900 bar and at 75 to 90°C.

5. (Currently Amended) A method according to claim 3, wherein ~~separation~~ the dissolved ingredients including the xanthohumol-concentrated hop extract ~~takes place~~ are separated in a separating vessel at a pressure of up to 200 bar and a temperature of up to 90°C.

6. (Currently Amended) A method according to claim 5, wherein ~~the separation~~ dissolved ingredients including the xanthohumol-concentrated hop extract ~~takes place~~ are separated at a pressure of 60 to 70 bar and a temperature of 40 to 60°C.

7. (Currently Amended) A method according to claim 1, ~~wherein~~ comprising the steps of:

- extracting hop pellets ~~are used as a hop raw material, which are extracted at 600 to 900 bar to obtain a pre-extract~~ including a xanthohumol-concentrated extract,

- ~~separating after which~~ the xanthohumol-concentrated extract ~~is separated from~~ the pre-extract at pressures of 200 to 500 bar and temperatures of 40 to 90°C in a first step, and
- ~~separating an extract, usual~~useful for beer brewing, ~~is separated from the remaining pre-extract at~~ pressures of 60 to 80 bar and temperatures of 40 to 60°C in a second step.

8. (Currently Amended) A method according to claim 1, wherein the xanthohumol-concentrated hop extract is gained in a separator as a stable powder that ~~is needs no~~ drying dry and ~~is~~ free from additives.

9. (Currently Amended) ~~Use of A method for~~ preparing a food comprising admixing to a solid, pasty or liquid food a xanthohumol-concentrated hop extract ~~which is produced according to claim 1, wherein the xanthohumol-concentrated hop extract is used as an admixture to solid, pasty or liquid food.~~

10. (Currently Amended) ~~Use of a xanthohumol-concentrated hop extract~~ A method for preparing a solid, pasty or liquid food according to claim 9, wherein the xanthohumol-concentrated hop extract is admixed to said solid, pasty or liquid food in a dry, pourable form.

11. (Currently Amended) ~~Use of a xanthohumol-~~
~~concentrated hop extract~~ A method for preparing a food
according to claim 9, wherein the xanthohumol-concentrated hop
extract, in its dry, pourable form, is completely dissolved in
an appropriate organic solvent and added to a beverage.

12. (Currently Amended) ~~Use of a xanthohumol-~~
~~concentrated hop extract~~ A method for preparing a food
according to claim 11, wherein the xanthohumol-concentrated
hop extract is added by way of continuous addition during one
of a pumping and conveying process.

13. (Currently Amended) ~~Use of a xanthohumol-~~
~~concentrated hop extract~~ A method for preparing a food
according to claim 11, wherein the xanthohumol-concentrated
hop extract, in its dry, pourable form, is completely
dissolved in ethanol is used as a solvent and with a
concentrationsconcentration of up to 20% ~~percent~~ by weight of
the xanthohumol-concentrated hop extract ~~are used~~ in the
solution.